



**WAGYU**, yuzu  
**BLUE LOBSTER**, chimichurri  
**TAI**, fermented chilli

**FIVE FLAVOURS**

Olive **BREAD**, Katsuobushi butter

**LOBSTER**, peanut chili sauce

**LISA**, Salicornia

Angus **BEEF**, wild asparagus

**ABALONE** rice

Mint, **GUAVA**, Ginger

**CHOCOLATE**, beetroot

**CHEF FAVORITES**

**KRISTAL CAVIAR**, King crab, Aonori add \$480

**KUMAMOTO WAOH WAGYU** supp \$380

**DULCES**

\$2.088

*"Bespoke pairing \$850"*